

SWARTLAND



Mullineux

2018 Mullineux QUARTZ Chenin Blanc 'Leliefontein'

Varietals: 100% Chenin Blanc
Bottling Date: 4th December 2018
Production: 1200 bottles / 100 cases
Wine of Origin: Swartland

Technical Details at Bottling:
Alcohol 13.5% - RS 2.9 g/l - TA 5.3 g/l - pH 3.39

Vineyard Details:
Grapes for our 2018 QUARTZ Chenin were from a single parcel of sustainably farmed 37 years old vines planted in a quartz kloof on the Kasteelberg. This parcel of Chenin gives the best expression of the quartz terroir on the Kasteelberg – fresh minerality with lovely texture.

Date(s) Harvested:
Grapes were harvested between the 29th January and 6th February 2018 with a yield of 5 tons/ha (30HL/ha).

Winemaking:
Grapes were first chilled in our cold room then pressed whole-bunch and the juice allowed to settle overnight. Minimal SO2 is added and, as with all our wines, no further additions are made. The juice is then racked to barrel for fermentation which is with indigenous yeasts and lasts for about 4 weeks. The wine is left in barrels, on its lees, until spring, during which time malolactic fermentation has completed. The barrels are racked and blended just before the following vintage and bottled unfiltered.

Maturation:
11 months in 3rd and 4th fill French oak barrels.

Tasting Note:
The 2018 growing season was again very dry and yields were 50% below normal, resulting in wines with incredible texture, depth and concentration. The QUARTZ has a delicate citrus perfume. The palate is grippy and packed with stone fruit flavours as well as a suggestion of seashells and preserved lemons. Ageing potential 10 – 20 years. This wine will show optimally if decanted when drunk within the first 3 years after bottling.

